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What Mother-in-Law Knows

ABOUT

COOKING;

OR,

MANY A DIME SAVED.

Price, 25 Cents.

DETROIT:

WM. A. SCRIPPS, BOOK AND JOB PRINTER.

1875.



A CHOICE FRAGMENT

OF

WHAT MOTHER-IN-LAW KNOWS

ABOUT

COOKING;

OR,

MANY A DIME SAVED.

COMPILED BY TWO LADIES OF MUCH EXPERIENCE BOTH IN COOKING
AND ECONOMY.

"A poor Cook wastes where a good Cook saves money."

DETROIT:
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CONTENTS.

PUDDINGS, ...	5
PIES, ...	8
CAKES, ...	10
BREAD, ...	17
PICKLES, CATSUPS, ETC., ...	19
MISCELLANEOUS, ...	21



What Mother-in-Law Knows About Cooking.

PUDDINGS.

Baked Corn Meal Pudding.

Boil two quarts of sweet milk ; scald in it seven table-spoons of corn meal. When a little cool add salt, three eggs and a half tea-cup sugar or syrup ; season with nutmeg. Bake in moderate oven three hours.

Mrs. P.'s Pudding.

One tea-cup of molasses, one tea-cup of sour cream, two tea-spoons of soda and flour to the consistency of stirred cake. Steam until done. Serve with a sauce of butter and sugar flavored with lemon.

Miss P.'s Pudding.

Butter a deep dish ; cover the bottom with a layer of bread crumbs ; add a layer of sour apples ; sprinkle over a little sugar and spice ; add a little butter, continue with alternate lay-

ers until the dish is filled ; add a little water ; cover it tight and bake two hours.

Make a sauce of melted butter and sugar with some water. Let it come to a boil, then take it off and add one egg well beaten.

Amherst Pudding.

Three and a half cups of flour, one cup of molasses, half cup of butter, one cup of raisins, one and a half cups of milk, one tea-spoon soda and a little salt. Steam two hours and eat with hot or cold sauce.

Cottage Pudding.

Three cups of flour, one cup of sugar, half cup of butter, three eggs, one cup of sweet milk and two tea-spoons of baking powder. Serve with wine sauce or cream flavored with vanilla.

Queen of Puddings.

One pint of bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, grated rind of one lemon and butter the size of an egg. When baked beat the white of four eggs to a stiff froth ; add one cup of sugar and the juice of a lemon. Spread on the pudding currant jelly or raspberry jam, then the icing

and bake to a delicate brown. Serve with a sweet cream.

Black Pudding.

One coffee-cup of chopped suet, one coffee-cup of molasses, one coffee-cup of raisins or currants and two tea-spoons of soda. Flavor to suit taste. Steam three hours.

Half of the above will make a very fair sized pudding.

Sponge Pudding.

Three eggs, one cup of white sugar, one cup of flour, one tea-spoon of cream tartar, half tea-spoon of soda, one table-spoon of sweet milk and a little yeast. Steam twenty minutes. Serve while hot, with sweetened cream flavored with peach.

Indian Pudding.

Put two quarts of milk on the stove and let it boil, stir corn meal enough into it to make it thick; into half a pan of milk stir three eggs and a cup of sugar, stir in the pudding and bake an hour.

A Quick Pudding.

Stir well together one quart of milk, four table-spoons of flour and five eggs. Bake in a quick oven.

Farmers' Pudding.

Half a cup of butter, two cups of sugar, two eggs, two cups of flour, one tea-spoon of soda and three cups of buttermilk. Mix the soda and the flour while dry and stir in the flour gently. Bake an hour in a greased pan.

Sauce for all kinds of Puddings.

One cup of sugar, half cup of butter ; stir to a cream, boil one cup of milk and thicken with one tea-spoon of corn starch ; while boiling turn it over the butter and sugar, add wine, brandy or vinegar, if desired, but if not, flavor with extracts.

PIES.

Custard for Lemon Pies.

Grate the outside rind of one lemon, take out the white skin and chop fine ; add one cup of sugar, the yolks of two eggs, one table-spoon of corn starch or flour and one and one half cups of boiling water. Frost the top.

Cocoanut Pie.

One grated cocoanut, three eggs, two cups of sugar, three cups of milk and a piece of

butter the size of an egg. Bake without a top crust.

This quantity will make three pies.

Marlborough Pie.

Four ozs. of melted butter, one half cup of sweet milk, four eggs well beaten and sugar to taste ; mix all well together, line the dish with paste, then put in a layer of fruit or grated lemon. Pour the mixture of butter, sugar, etc., over the fruit and bake half an hour.

A Nice Custard Pie.

Nice custard pies are made by mixing in one quart of milk, two table-spoons of corn starch and beating in this two eggs. Then thin with more milk ; sweeten and season to taste ; pour into pans lined with paste and grate nutmeg over the top.

Cream Pie Without Cream.

For one pie, take two eggs, half cup of sugar, three table-spoons of flour, one pint of sweet milk ; heat the milk, beat sugar, eggs and flour together ; add the scalded milk, and cook to a thick custard ; flavor with lemon. Bake your crust, and when cold fill with custard.

Apple Custard Pie.

Peel sour apples, stew until tender and not much water left on them, then rub them through a colander ; for each pie beat three eggs, add one-third cup of butter and one-third cup of sugar ; season with nutmeg and lemon. When done frost and put into the oven a few moments.

CAKES.

Cake Making.

To make a good cake one must be accurate in the proportions and should have fresh eggs, good sweet butter, and crushed sugar. It is also best to have an egg-beater, as you can beat the eggs much better in very little time. Never beat your eggs or butter and sugar in a tin pan, as the coldness of the tin is apt to prevent them from becoming light, but always use an earthen or wooden vessel. On mixing, beat well together butter and sugar, beat separately the yolks and the whites of the eggs, then with the yolks, first stir the butter and sugar, next the flour and milk, if any is used, and lastly, the whites of the eggs and flavoring. If you desire to try your cake before baking, add

about one-third of a tea-spoon of baking powder to a large spoon of batter, then bake. It is not best to put baking powder into the cake and let it stand long before baking.

One Egg Tea Cake.

One egg, four table-spoons of white sugar, one table-spoon of butter, one gill of milk, one tea-spoon of yeast powder, enough flour to make as stiff as pound cake, flavor with lemon and bake in patty-pans.

Snowdrift Cake.

Three cups of flour, two cups of sugar, half cup of butter, one cup sweet milk, whites of five eggs and two and one-half tea-spoons of baking powder.

Bread Cake.

Two cups of light dough, one cup of sugar, half cup of butter, one egg, half tea-spoon of soda and one cup of fruit. Let it rise three-fourths of an hour, then bake.

Hester's White Cake.

White of six eggs, one and one-half cups of sugar, half cup of butter, half cup of milk, two cups of flour and three tea-spoons of baking powder.

Delicate Cake.

One cup of sugar, half cup of sweet milk, half cup of butter, one and one-half cups of flour, two eggs and two tea-spoons of baking powder.

Spice Cake.

Four eggs, one cup of sugar, one cup of molasses, one cup of buttermilk, one-half cup of butter, one tea-spoon of soda, one table-spoon of cloves, one table-spoon of cinnamon, one nutmeg and two cups of currants or raisins. Do not make very stiff.

Hickory-nut Cake.

One cup of the meats of hickory nuts broken fine ; one and one-half cups of sugar, one-third cup of butter, two cups of flour, three-fourths cup of sweet milk and two tea-spoons of baking powder.

Piccolomine Cake.

One cup of butter, three cups of sugar, rub them to a cream ; five eggs beaten very lightly, whites and yolks separately ; four cups of flour, one cup of sweet milk and three tea-spoons of baking powder. Bake in a moderate oven fifteen minutes.

Orange Cake.

One cup of sugar, three eggs, one table-spoon of butter, three table-spoons of water, one cup of flour, two tea-spoons of baking powder and the rind of one orange grated in the cake. Bake in three thin cakes, slice the orange and place between them.

French Cake.

One cup of sweet milk, three eggs, two cups of white sugar, half cup of butter, three cups of flour and two tea-spoons of baking powder. Beat the eggs well, whites and yolks separately, and add the whites the last thing.

Mrs W.'s Fruit Cake.

Ten eggs, one pound of sugar, one pound of butter, one pound of flour, two pounds of seeded raisins, chopped ; two pounds of currants, half pound of citron, one cup of molasses, two tea-spoons of soda ; two tea-spoons each of cinnamon, cloves and nutmeg and one gill of wine or brandy. Bake moderately four hours.

Gold Cake.

Yolks of six eggs and one whole egg, half cup of sugar, half cup of butter, half cup of

milk, two cups of flour and three tea-spoons of baking powder.

Jenny Lind Cake.

Four cups of flour, two cups of sugar, one cup of butter, one cup of milk, five eggs and two tea-spoons of baking powder.

Miss Lizzie's Sponge Cake.

Ten eggs, weight of the same in sugar, half their weight in flour and one lemon; beat whites and yolks separately, add the grated rind and juice of the lemon to the sugar, then add the yolks and beat five minutes. Stir in gradually the whites of the eggs and the flour. Bake in a quick oven.

Cocoanut Cake.

Two cups of sugar, three cups of sifted flour, half cup of butter, three-fourths cup of milk, two tea-spoons of baking powder and the whites of five eggs.

Frosting for the above—The whites of five eggs, half a paper of cocoanut and sugar to suit taste. Bake in the manner of jelly cake.

Corn Starch Cake.

Whites of eight eggs, one-fourth pound of corn starch, one-fourth pound of flour, one-

fourth pound of butter, half pound of sugar and two tea-spoons of baking powder. Flavor to suit taste.

Shrewsbury Cake.

One pound of flour, half pound of butter, three-fourths pound of sugar and five eggs.

Portugal Cake.

One pound of sugar, half pound butter, one pound of flour and eight eggs. Fruit if desired.

Cider Fruit Cake.

Two pounds of raisins, two pounds sugar, one pound of butter, seven eggs, one pint of cider, nine cups of flour, two table-spoons of cinnamon, one table-spoon of saleratus and two nutmegs.

Custard Cake.

The whites of three eggs, one cup of sugar, half cup of milk, one table-spoon of butter, two tea-spoons of cream tartar and one tea-spoon of soda or baking powder and one large cup of flour.

Custard for the the above—Half a cup of milk, three-fourths cup of sugar, yolks of three eggs, three tea-spoons of corn starch, and a small piece of butter. Bake the cake in three layers, and spread while hot.

This cake is very nice, especially when eaten with strawberries.

Lemon Cake.

One pound of flour, three-fourths of a pound of butter, one pound of sugar, one egg, grate the yellow of one lemon with the cake, then add the juice.

Wedding Cake.

One pound of sugar, one pound of flour, three-fourths of a pound of butter, twelve eggs, five pounds of raisins, three pounds of currants, one pound of citron, half a pound of figs, and then the spices to suit taste.

Dover Cake.

Six eggs, one pound of sugar, one half pound of butter, one pound of flour, one cup of milk, one tea-spoon of soda, and two of cream tartar, or use baking powder.

Fried Cakes.

One egg, one table-spoon of sugar. Mix it stiff and roll thin.

Ginger Snaps.

One cup of butter, one cup of sugar, one cup of molasses, four table-spoons of water, and

two tea-spoons of saleratus. Spice to suit taste.

Ginger Cookies.

Two cups of butter milk, two cups of molasses, half cup of shortning and four tea-spoons of saleratus. Spice to suit taste.

Allie's Cookies.

Three cups of sugar, one cup of butter, four eggs and two-thirds cup of milk. Beat the eggs lightly, mix sugar and butter together and roll as thin as possible. Bake in a quick oven.

Nellie's Cookies.

Two cups of sugar, one cup of butter, one egg, one cup of milk and two tea-spoons of baking powder.

BREAD.

Mary's Brown Bread.

Six cups of butter-milk, five cups of meal, three cups of flour, one cup of molasses, one tea-spoon of soda and a little salt.

Modern French Rolls.

One pint of sweet milk, two table-spoons of white sugar, one heaping table-spoon of butter or lard; put these together, let them just come to a boil, then cool, make a sponge with two quarts of sifted flour, add three table-spoons of

yeast and a little salt. If for breakfast, make them at noon of the previous day, at tea time knead them ten minutes, knead again about nine o'clock. In the morning roll and cut out as biscuit, have some melted butter, and with a piece of cloth or feather, rub them over; double them in the shape of a half moon, set to raise, and when light bake in a moderate oven. If for tea, start them in the morning. They make good rusks when sweeter and made in the proper shape.

Biscuits.

Six cups of flour, two cups of sour milk, one table-spoon of lard, and two tea-spoons of saleratus.

Rusk.

One quart of sweet milk, heated scalding hot, one pint of sugar, one tea-cup of yeast, stir into a batter and let it rise over night. Then add half pound of butter and one teaspoon of saleratus; mix into dough same as bread and let it rise, after which, make into small cakes, let rise again and bake.

Love Rolls.

Use paste as for pies or tarts, roll thin, and cut in sheets or rolls the size of your hand, sprinkle with white sugar thickly, and strong

ground cinnamon ; roll up and bake in a quick oven.

PICKLES, CATSUPS, ETC.

Pickled Peaches.

Rub the peaches with a flannel cloth, pack in a jar, add four pounds of sugar to one gallon of good vinegar, spice to suit the taste, heat boiling hot and pour it over the peaches. Repeat the operation of boiling the vinegar and pouring it over the pickles three times about one week apart.

Pickled Pears and Sweet Apples.

Take four pounds of sugar to one gallon of good vinegar, spiced to suit taste. Boil the fruit in the vinegar until tender, then put all into a jar.

Tomato Pickles.

For four gallons of pickles, heat half a pail of water, add one tea-cup of salt ; when boiling drop in the sliced tomatoes and skim them out again as soon as they have boil a few moments, then place them in a jar and cover them with vinegar. The next day pour off the vinegar and cover them with heated vinegar spiced with cinnamon, cloves and pepper and sweetened to suit taste. A good proportion is three quarts of vinegar, two pounds of sugar, two

table-spoons of cloves and the same of cinnamon.

Pickalily.

Chop one peck of green tomatoes, add one tea-cup of salt, strain through a colander over night; add to it six green peppers chopped fine, one tea-cup grated horse-radish, two quarts of vinegar, one tea-cup of sugar, let it boil gently, stirring it occasionally until the tomatoes are cooked, then add one spoonful of each, cloves, cinnamon and nutmeg.

Chili Sauce.

Eighteen good-sized ripe tomatoes, six medium-sized onions, three red peppers, two and a half cups of vinegar, one cup of sugar and one-third cup of salt. Chop onions and peppers fine, peel the tomatoes and squeeze out the juice; take the juice with all the other ingredients except the tomatoes and boil together for a few minutes, then add the tomatoes chopped fine and boil about twenty minutes, when it is ready to be bottled for use.

Tomato Catsup.

One and one-half gallons of ripe tomatoes, one table-spoon of salt, two table-spoons of cracked black pepper, three table-spoons of

ground mustard, one-half table-spoon of allspice, one-half table-spoon of cloves and a red pepper. Simmer the whole three or four hours, add one pint of vinegar, strain through a sieve, sweeten a little, bottle and cork tight.

Currant Catsup.

Five pounds of currants, three pounds of brown sugar, one pint of vinegar, two table-spoons of ground cinnamon and one table-spoon of cloves. Boil fast one hour ; when cold, strain and bottle for use.

MISCELLANEOUS.

Grape Wine.

Take twenty pounds of ripe, freshly picked grapes, put them into a stone jar and pour over them six quarts of boiling soft water ; when sufficiently cool to allow it, squeeze them thoroughly with the hand, after which allow them to stand three days with a cloth over the jar, then squeeze out the juice and add ten pounds of crushed sugar and let it remain a week longer in the jar, take off the scum, strain and bottle leaving a vent until done fermenting, then strain again, bottle tight and lay the bottles on the side in a cool place.

Wine from White Currants.

Take any quantity of ripe white currants, squeeze out the juice, put as much water on the pomace as there is of the juice, that you may get the remaining juice from the currants, then mix the juice and water and to each gallon of the mixture put three and one-half pounds of sugar. Let it work, without boiling or skimming, for two or three months, then rack and bottle.

Scrapple.

Take hogs' heads or any part will do, put in a kettle with as much water as you want, have the meat half fat and half lean, boil it until very tender, skim out the meat and chop very fine, put it back in the same water, add salt, pepper, summer-savory to suit the taste, boil it all together, then thicken it with corn meal. When cooked enough, cool it in a deep dish, cut in slices rather thick and fry as mush, in butter.

Corned Beef.

Ten pounds of salt, three ounces of saltpetre, one and one-half pounds of sugar, one quart of molasses, one ounce of saleratus and six gallons of water. Dissolve the salt and saltpetre in some of the water while hot and add it to the

rest, boil and skim, when cool pour it over the beef.

Yeast.

Boil one pint of hops in two gallons of water, strain, then add one tea-cup of flour, one tea-cup of sugar, a tea-spoon of salt (no yeast is required to raise it.) Let it stand three days in a warm place when it will begin to foam. Boil three pounds of potatoes, mash fine and add to the yeast and stir the whole well together. Put it in a jug corked tight and set it in a cool place. It should be made two weeks before using. A small tea-cup is sufficient for six loaves of bread.

To Prevent the Odor of Boiling.

Put a piece of red pepper the size of a five cent piece with meat or vegetables when first beginning to cook, it will aid greatly in killing the unpleasant odor arising therefrom. Remember this for boiling cabbage, green beans, onions, mutton and the like.

Cabbage Salad.

Shave a hard, white cabbage into small strips; take the well beaten yolks of three eggs, a cup-and-a-half of good cider vinegar, two tea-spoons of white sugar, three table-

spoons of thick cream, one tea-spoon of mustard mixed in a little boiling water; salt and pepper to suit taste. Mix all together except the eggs and cabbage, let it boil, stir in the eggs rapidly, then turn the cabbage into the mixture and stir well. It is well to make enough for two days at once, as it keeps perfectly and is an excellent relish to all kinds of meat.

To Keep Honey all the Year.

Let it run through a sieve to separate it from the particles of wax, then boil it gently in an earthen vessel, skim off the foam as it gathers on top and cool it in jars. After covering these tightly, set them away in a cool cellar.

Nut Taffy.

Three pounds of sugar, two cups of water, two table-spoons of vinegar, a piece of butter the size of an egg, with nuts as desired. Do not stir while cooking, pour into a dish to cool.

Caramels.

Half a cake of chocolate, two and one-half pounds of sugar, one cup of molasses, one table-spoon of butter and two cups of milk. Stir continually while cooking.

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